

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 02-13-2002	ESTABLISHMENT NO. AND NAME 05, Gyulai Huskombinat		CITY Gyulai
FOREIGN PLANT REVIEW FORM					COUNTRY Hungary
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Sandor Tili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims
Hand washing facilities	04 M	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records
Pest control program	08 A	Waste disposal		36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures
Temperature control	10 A	Animal identification		37 A	Container closure exam
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
Product contact equipment	19 A	Residue program compliance		46 A	Single standard
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	SSOP
Personal hygiene practices	26 A	Ingredients identification		53 A	HACCP
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	COMMENTS MADE ON REVERSE

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 02-13-2002	ESTABLISHMENT NO. AND NAME 05, Gyulai Huskombinat	CITY Gyulai
	COUNTRY Hungary		
NAME OF REVIEWER Dr.S.P.Singh	NAME OF FOREIGN OFFICIAL Dr.Sandor Tili	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

M.05=No warm water supply in hand washing facilities in Locker-change rooms. Mechanical problem, immediately corrected.
Windows were not shut tight in locker rooms-potential for vermins and flies, immediately corrected.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 02-14-02	ESTABLISHMENT NO. AND NAME 06, Papai Huskombinat		CITY Papa
				COUNTRY Hungary	
NAME OF REVIEWER Dr. S. P. Singh		NAME OF FOREIGN OFFICIAL Dr. Sandor Tili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	COMMENTS MADE ON REVERSE

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 02-25-2002	ESTABLISHMENT NO. AND NAME 07, Pick Szeged		CITY Szeged
FOREIGN PLANT REVIEW FORM					COUNTRY Hungary
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Imre Ryda		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment
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Pest control program	08 A	Waste disposal		36 A	Empty can inspection
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Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection
Equipment approval	16 A	Condemned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification
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Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates
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Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items
Antemortem facilities	22 A	Approval of chemicals, etc.		49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection		52 A	SSOP
Personal hygiene practices	26 A	Ingredients identification		53 A	HACCP
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	COMMENTS MADE ON REVERSE

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 02-18-2002	ESTABLISHMENT NO. AND NAME 010, Ringa Huspari Rt		CITY Kapuvar COUNTRY Hungary
NAME OF REVIEWER Dr. S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Imre Ryda		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

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(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 A	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 A	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOP	A
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	A
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A	COMMENTS MADE ON REVERSE	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 02-19-2002	ESTABLISHMENT NO. AND NAME 024, Falco Trade Rt.		CITY Gyongyos COUNTRY Hungary	
NAME OF REVIEWER Dr. S. P. Singh		NAME OF FOREIGN OFFICIAL Dr. Sandor Tili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable		
CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply						
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(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring	60 A
Sanitizers	05 M	Effective maintenance program		33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records	63 A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 A
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Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates	74 A
Product contact equipment	19 A	Residue program compliance		46 A	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items	77 A
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Personal dress and habits	25 A	Boneless meat reinspection		52 A	SSOP	A
Personal hygiene practices	26 A	Ingredients identification		53 A	HACCP	A
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 A	COMMENTS MADE ON REVERSE	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 02-19-2002	ESTABLISHMENT NO. AND NAME 024, Falco Trade Rt.	CITY Gyongyos COUNTRY Hungary
NAME OF REVIEWER Dr. S. P. Singh	NAME OF FOREIGN OFFICIAL Dr. Sandor Tili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

M.05= Sanitizers were not at 82c in boning room in pork processing area. Government officials closed the area and restarted after mechanical problem was fixed.

M.28= Cross contamination was observed on finished carcasses ready to enter in blast freezer due to dirty plastic flaps touching each carcass.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 02-20-2002	ESTABLISHMENT NO. AND NAME 062, Kometa 99 Kft	CITY Kaposvar	
FOREIGN PLANT REVIEW FORM				COUNTRY Hungary	
NAME OF REVIEWER Dr. S. P. Singh		NAME OF FOREIGN OFFICIAL Dr. Imre Ryda		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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	COUNTRY Hungary		
NAME OF REVIEWER Dr. S. P. Singh	NAME OF FOREIGN OFFICIAL Dr. Imre Ryda	EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

17-M = Condensation in carcass cooler was dripping but on carcasses. Govt. of Hungary officials took correctivr action immedeately.

20-M = Plastic containers in boning and cutting rooms were not identified for edible and inedible products.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 02-21-2002	ESTABLISHMENT NO. AND NAME 147, Pick Szeged Rt		CITY Cegled COUNTRY Hungary
NAME OF REVIEWER Dr. S. P. Singh		NAME OF FOREIGN OFFICIAL Dr. Sandor Tili		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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